

LIONS HEAD

LUXURY COLLECTION

2023

LION TAMER

CABERNET SAUVIGNON

NAPA VALLEY



BORN BOLD IN THE NAPA VALLEY

Lion Tamer is the power of the Napa Valley harnessed. These wines are a pure representation of the winemaker's craft and their ability to tame the unruly tannins of mountain fruit.

The name Lion Tamer has become our nickname for Malbec because we use this grape as a blending variety to tame powerful tannins.

FROM THE CELLAR

"In crafting this wine, we strive for the perfect balance between hedonism and elegance. By incorporating a touch of Malbec into the blend, we enhance the softness of the tannins, resulting in a smooth and seamless experience.

With a deep garnet color, this wine immediately draws you in. The aromas reveal layers of brown sugar, cardamom, boysenberry, and toasted marshmallow. On the palate, it offers a soft, inviting entry, carrying those aromas seamlessly into rich flavors accented by cinnamon and black cherry. The finish is long and lingering, leaving a lasting impression of warmth and complexity."

– Stephanie Pope, Senior Winemaker

TECHNOLOGY AND WINEMAKING

Our Lions Head Cellar houses some of the most progressive winemaking technology allowing our winemakers to craft wines of exceptional quality that showcase the distinctive lands from which they come. The winemakers leverage tools like our optical sorter, which ensures only the highest quality berries are delivered to the fermentation tanks; and cutting-edge tanks, which facilitate 24/7 monitoring of pumpovers and micro-adjustments to be made throughout the winemaking process.

BLEND:	85% Cabernet Sauvignon 8% Petite Sirah 7% Malbec
ALCOHOL:	14.2%
PH:	3.75
RS:	.347 gms/100ml
TA:	0.55 gms/100ml
COOPERAGE:	Aged in 40% New French and American oak barrels for 20 months
HARVESTED:	Sept. 21 - Oct. 13, 2023

RESILIENCE IN THE VINEYARD

Vintage 2023 is characterized as one of the longest growing seasons in a decade. The mild weather lead to above-average crop yields. With all of the heavy winter rains, the reservoirs were full and soils saturated. The winter rains gave the vines much needed hydration as they woke up from their dormant winter. Cool weather and sunshine enabled a slow maturity for deep vibrant flavors.